



CLOS CACHET
the finest French wines

DOMAINE DE BEL-AIR

Morgon 'Les Charmes'

2021

01

Provenance:

Morgon, Beaujolais

02

Grape Variety:

100% Gamay

03

Pairing:

Cheese, beef burgundy, coq au vin and meat cooked on the barbecue

04

Serving:

Temperature: 16°C



Vineyard Cultivation:

Domaine de Bel-Air, owned and operated by Jean-Marc Lafont is producing Beaujolais wines of great finesse. It is indeed Jean-Marc's exemplary work in his very well-located vineyards that is the key to these magnificent wines. The Morgon "Les Charmes" is from a vineyard that is south-facing and planted on complex iron oxide, schist and manganese. The vines are on average 50 years old providing a lot of complexity to this wine.



Vinification:

All the grapes are harvested by hand with a first selection made in the vineyard. The grapes are then sorted to further eliminate damaged berries and grapes that are not ripe enough. Finally, these select grapes as well as some destemmed grapes go into an open vat to undergo alcoholic fermentation. When the process is finished, the remaining grapes are pressed in a pneumatic press and the wine is matured in a stainless steel vat as well as French oak barrels for eight months before assembling and bottling.



Tasting Notes:

The effusive nose of ripe blackcurrants lead you into this elegant and understated Morgon, which has well-crafted fine tannins that very neatly fill out the medium-bodied palate. Long, plush finish with animating acidity and some stony minerality. Drink or hold 92pts - James Suckling.



Soil Type:

Iron oxide, schist, and manganese



Method:

High Environmental Value, Organic

Clos Cachet

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Trade Portal

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